



Hors D'oeuvres & Displays

We recommend a minimum of 4-6 pieces per person when hors d'oeuvres are being served prior to a full dinner or a minimum of 6-8 pieces per person when no meal is to be served

(All Prices are Based on 50 Pieces)

FROM THE SEA

Crisp Bahamian Conch Fritters, Coconut-Mango Salsa \$150

Asian Yellowtail Ceviche in Cucumber Cups, Lime and Chiles \$175

Italian Tuna Tartare, Buttered Crostini, Minced Tomato and Olives \$200

Crab and Melon Salad Topped Wontons, Creamy Mint Dressing \$175

Crisp Mini Maryland Crab Cakes, Mustard Remoulade Sauce \$200

Lobster Bisque Cappuccino Sips, Vanilla Bean Foam \$225

Sliced Lobster Tail and Caviar on Buttered French Bread Croutons \$275

Middle Eastern Cured Gravad Lax Pita Points, Cucumber Raita \$175

Butter Toasted Mini New England Shrimp or Crab Rolls \$200

Classic Bacon Wrapped Sea Scallops \$225

Coconut Fried Shrimp, Sweet Chile Dipping Sauce \$200

Smoked Salmon on Toast Points, Crème Fraîche, Salmon Caviar \$175

Seared Tuna Wontons, Wakame Salad, Wasabi, Sweet Soy \$200

Ponzu Glazed Mahi Mahi Satay \$175

Butterflied Shrimp Satay, Coconut, Sweet Chili \$200

MEAT AND POULTRY

Crostinis of Sliced Tenderloin with French Onion "Soup" Sauce and Melted Gruyere Cheese \$225

Tenderloin of Beef, Vidalia Onion Jam, Horseradish, Baguette Toasts \$225

Seared Foie Gras Toast Points, Apple Caramel, Crème Fraîche \$275

Tenderloin Steak Tartare on Toasted Crostinis, Chopped Caper, Onion, Dijon \$200

Forks of Beef Carpaccio, Arugula, Lemon and Olive Oil Dressing \$200

Spanish Stuffed Mushrooms with Chorizo and Manchego Cheese \$150

Mascarpone Filled Warm Bacon Wrapped Dates \$150

Baby American Cheese Burgers on Texas Toast, Cherry Tomato, Remoulade Sauce \$175

Crisp Duck Spring Rolls, Sweet and Spicy Mustard Glaze \$200

Mini BLT Sandwiches, Grilled Toasts, Mayonnaise, Apple-Wood Bacon \$175

Chicken-Andouille Fritters, Peach-Green Tomato Relish (Seasonal) \$175

Sliced Peking Duck on Wonton Crisps, Hoisin Sauce and Scallion \$200

Dijon and Pistachio Crusted Lamb Chops, Mint and Olive Hollandaise \$275

Classic Mini Pigs in a Blanket \$150

Grilled Mini Rueben Wraps, Melted Swiss, Kraut, Thousand Island \$150

Chicken or Steak Quesadillas, Pepper Jack Cheese, Avocado Salsa, Sour Cream \$150

Beef Tenderloin Satay, Hot Peanut Drizzle \$200

Grilled Chicken Satay, Cashew-Ginger Vinaigrette \$175

Grilled Chicken Satay, Thai Dipping Sauce \$175

RISOTTO SPOONS

Butternut Squash, Green Apple, Reggiano \$175

Shrimp, English Pea, Fresh Basil \$175

Maine Lobster, Saffron, Mascarpone Cheese \$200

Tomato Risotto, Fresh Mozzarella, Sweet Sausage \$175

Ruffled Forest Mushroom, Shaved Reggiano Cheese \$175

VEGETABLES

Potato Pancakes with Apple Sauce \$150

California Rolls, Avocado, Vegetables, Wasabi Mousse, Light Soy Sauce \$150

Vegetable-Eggplant "Caviar" Topped Crostini \$150

Grilled Tomato-Basil Bruschetta, Shaved Parmesan and Olive Oil \$150

Spanish Tarts, Tomato, Olive, Potato, Caramelized Onion, Spinach, Cabrales Cheese \$175

Cold, Soft Vietnamese Noodle and Vegetable Spring Rolls, Peanut Dipping Sauce \$175

Truffled Mushroom Palmier "Elephant Ear" Cookies, Grated Parmesan \$150

Refreshing Chilled Gazpacho Shooters, Crème Fraîche \$175

Mini Falafel Truffles, Tahini Dressing, Minced Tomato, Sprouts \$175

Crisp and Soft Chick Pea Fritters with Roasted Eggplant Salsa, Sweet Pepper Jam \$175

Satay of Portobello Mushroom, Thai Basil "Pesto" \$200

Spanikopita, Spinach and Feta Cheese in a Phyllo Dough \$175

CHEESE

Whipped Brie on Buttered Brioche, Apple Chutney, Bacon, Vanilla Bean Balsamic \$175

Fried Goat Cheese Croquettes, Roasted Red Pepper Aioli \$175

Watermelon Dominos, Gorgonzola, Peppercress, Balsamic Syrup \$175

SAVORY TRUFFLES

Foie Gras, Dried Fruits, Pistachio Crumbs \$225

Wild Mushroom and Goat Cheese, Almond Crumbs \$200

Smoked Salmon and Celery Root, Pumppernickel Crumbs \$200

Minced Falafel Truffles, Tahini Dressing, Tomato \$175

FIRE GRILLED FLAT BREAD PIZZETTES

Rapini, Raisin and Cabrales Cheese \$150

Queso Blanco and Spanish Chorizo \$150

Mission Figs, Gorgonzola and Basil \$175

Classic Margherita, Roma Tomato, Fresh Mozzarella and Basil \$150

Vegetarian with Grilled Summer Ratatouille, Basil Oil \$150

Forrest Mushroom and Truffle Oil, Potato and Shaved Parmesan \$175

Garlic Shrimp Scampi Pizzettes, Ricotta, Arugula Pesto \$175

All items are Subject to an 8% sales tax and 20% gratuity

DISPLAYS

(Minimum of 20 people)

Fruit Display

Assortment of the Season's Freshest Fruits, Berries, Melons and Yogurt Dip

\$4.75 pp

International & Domestic Cheese and Fruit Display

*Grapes, Gourmet Crackers, Sliced French Bread, Dried Fruit and Nuts
Seasonal Sliced Fresh Fruits and Berries*

\$9.25 pp

Crudités Display

Fresh Garden Vegetables with Assorted Dips and Spreads

\$4.75 pp

Chilled Seafood

Jumbo Gulf Shrimp \$5 each

Cold Water Oysters on the Half Shell \$5 each

Stone Crab Claws \$market price and when available

Includes Mustard Sauce, Cocktail Sauce, Lemon, Mignonette

Baked Brie en Croute

Sliced Baguettes and Crackers, Dried Apricots and Fresh Berries

(Feeds 25-30 people)

\$150

"Chips and Salsa" (choose 2)

*Tricolor Tortilla Chips, Hass Avocado Guacamole, Pico de Gallo, Salsa Verde,
Black Bean and Mango Salsa*

\$3.75 pp

Sushi Station

Assortment of Sashimi and California Rolls, Wasabi and Tamari

(4 pieces per person)

\$9.75 pp

Antipasto Display

*Assorted Cheeses, Artichoke Hearts, Onions, Tomatoes, Olives,
Italian Meats, Artisan Breads, Bread Sticks, Olive Oil and Balsamic Vinegar*

\$8.50 pp

Sliced Smoked Salmon

Sliced Red Onion, Tomatoes, Chopped Egg and Capers served with Bagels and Cream Cheese

\$8.50 pp

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